

Appetizers

Oysters 4,00 per piece

Lemon | Red wine vinegar | Shallot (12,14)

Tuna Tataki 15,00

Edamame | Furikake | Parsnip cream (1,4,6,7,10,11)

Smoked Trout Brandade 13.50

Pearl Couscous | Wasabi krupuk | Horseradish cream (1,3,4,7,9,10,12)

Vegetable Gyoza 12,50 VEĞAN

Soy cream | Wakame | Sesame (1,6,11)

Smoked Duck Breast 14,50

Tortilla crumble | Bolete | Mango chutney (1,9,12)

Veal carpaccio 13,50

Arugula | Truffle cream | Pine nuts | Parmesan (3,4,7,12)

'Dinghuis' Starter 14,50 p.p. w

Surprise | Three types | To be ordered per table | To be shared

Soups

Our soups are served with bread and spreads

Roasted Tomato Soup 7,00 VEGAN

Garlic | Italian herbs Would you rather have a small soup? 4,00 (6,12)

Soup of the Day 7,00

Would you rather have a small soup? 4,00







Salads

To be ordered with bread (1,3,7) or fries (1,3,9,10)

Fish Salad 18.00

Smoked salmon | Shrimp | Trout (2,4,9,10,12)

Goat Cheese Salad 15.50

Crispy serrano ham | Bolete | Pecan (7,8,9,10,12)

Mushroom Salad 14.50 VEGAN

Hummus | Mango chutney | Smoked almond (1,5,6,8,9,10,11,12)

Main course

Served with fries (1,3,9,10)

Surf and Turf 27,50

Steak | Prawns | Bearnaise (1,2,3,7,9,12)

Petite Tender 27,50

Garlic mousseline | Vegetables | Red wine gravy (1,7,9,12)

Bone Ham 22,50

Red pesto mousseline | Vegetables | Mustard gravy (1,7,8,10,12)

Pike-perch 26,00

Lime-pesto glaze | Vegetables | Beurre blanc (1,4,7,8,9,12)

Pea Paella 22.00 VEGAN

Papadum | Vegetables | Cherry tomato (1,9,12)

'Dinghuis' Main Course 22,00 🛰

Surprise | To be ordered per table | To be shared One type of fish, One type of meat | Garnituur





'Dinghuis' dinner

Surprise | To be shared

These menus can only be ordered per table and can therefore not be combined with each other. For dessert you can choose between a sweet surprise dessert or a cheese board.

3-course dinner 35,50

Soup | 1 fish and 1 meat dish with garnish | Dessert

3-course dinner 39,50

Appetizer board | 1 fish and 1 meat dish with garnish | Dessert

4-course dinner 41,50

Appetizer board | Small soup | 1 fish and 1 meat dish with garnish | Dessert

4-course dinner 45.50

Appetizer board | An entree | 1 fish and 1 meat dish with garnish | Dessert

5-course dinner 49,50

Appetizer board | Small soup | An entree | 1 fish and 1 meat dish with garnish | Dessert

Higher Appeal

Served with fries (1,2,6,9,10) and grilled vegetables (9) | For two persons

Prawn Casserole (18 pieces)

Piri piri oil | Garlic bread (1,2,3,9,12,13)

Beef flap meat (600 grams) 70,00

Bearnaise | Red wine gravy (1,3,7,9,10,12)

Side dishes

Salad 5,00 > (3,10)

> Fries 🤡 (1,9)

Small 3,00 | Large 5,00

Mayonaise (1,3,6,9,10) Vegan mayonaise (allergen-free)

5.00 VEĞAN Grilled Vegetables

For two persons







Weekly Specials

Ask us about our chef's special main couirses!

Prices can vary.

Chef's Special Fish
Chef's Special Meat
Chef's Special Vegetarian

Desserts

Cheese Board 9,50 p.p.

Three cheeses | Berry jam | Bruschetta
(1,7,8,13)

White Chocolate Mousse 8,50 №
Crumble | Fresh fruit | Chocolade shards
(1,3,6,7)

Pear Strudel 8,50 ➤
Brandied sultanas | Curd cheese | Vanilla icecream
(1,3,7,12)

Banana Caramalized Biscuit Cake 8,50

Caramalized pecan | Caramalized biscuit mousse | Cinnamon icecream (1,3,7,8,12,13)

Pumpkin Spice Panna Cotta 8,50 VEGAN Almondmilk | Fresh fruit | Cassis sherbet (8,12)

Surprise Dessert 8,50 p.p. 🛰

Would you rather have something to share? Or do you have other questions or special wishes? Please tell us, we are happy to help!

ALLERGENS: the numbers in parentheses refer to the allergens

1. Gluten-containing grains (wheat, rye, barley, oats, spelt, khorasant wheat/kamut) | 2. Shellfish | 3. Eggs | 4. Fish 5. Peanut | 6. Soy | 7. Milk (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts) | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulfur dioxide and sulfite at concentrations greater than 10 mg SO2 per kilogram or liter | 13. Lupin | 14. Molluscs





